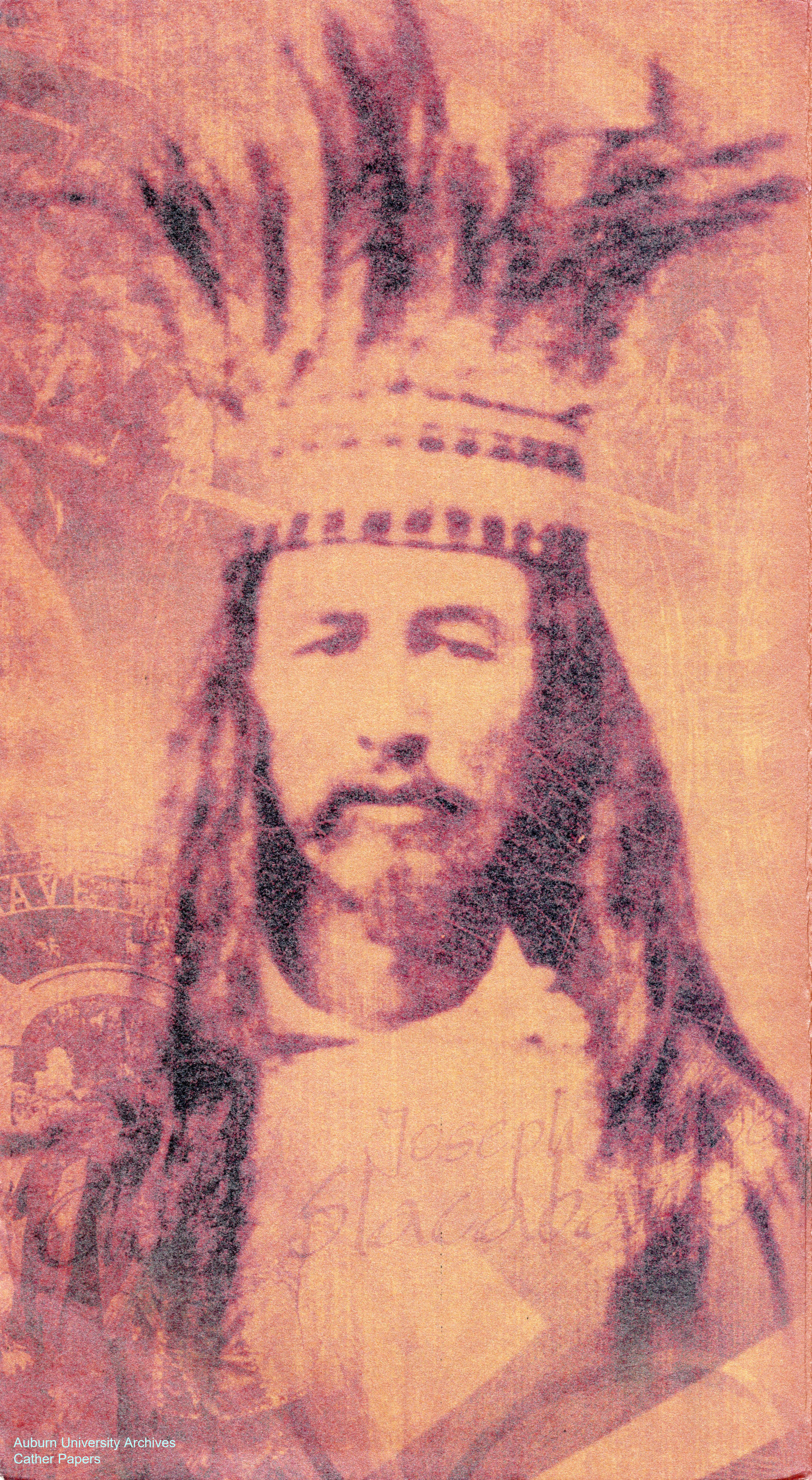


Joseph Blackba

JoeCain
Cafe

The Battle House, A Renaissance Hotel & Spa
26 N. Royal Street • Mobile, Alabama 36602
251-338-4334

LUNCH & DINNER

10:30 am until

APPETIZERS

Gulf Coast Crab and Bacon Stuffed Jalapeno, *Red Sauce, Provolone, Crostini*	10
Chicken Fajita Quesadilla, *Pico De Gallo, Guacamole, Sour Cream, Sauteed Peppers and Onions*	10
Shrimp Quesadilla	11
Joe Cain's Spicy Wings, *Bleu Cheese or Ranch*	11
Nachos, *Pico De Gallo, Guacamole, Black Olives, Jalapenos, Sour Cream and Monterey Jack Cheese*	9
Add Grilled Chicken or Beef	4
Loaded Potato Skins, *BBQ Pulled Pork, Cheddar, Sour Cream, Green Onion*	9
Seared Tuna Flat Bread, *Pesto, Spinach, Pickled Onions, Feta*	10

SOUPS

Roasted Tomato and Basil	7
Soup Du Jour	7

SALADS

Caesar Salad, *Croutons, Parmesan*	8
Mixed Greens Salad, *Alabama Goat Cheese, Candied Pecans, Strawberries*	8
Greek Salad, *Feta, Olives, Pepperoncini, Marinated Onions, Cucumbers and Tomatoes*	9
*Cobb Salad, *Bleu Cheese, Bacon, Tomato, Boiled Egg, Avocado*	9
Spinach Salad, *Candied Pecans, Bleu Cheese, Pear*	8
Add Chicken or Shrimp to Any Salad	4
Combine Any Salad or Soup and Half a Panini	11

Salad Dressings: *Caesar, Italian, Ranch, Balsamic Vinaigrette, Bleu Cheese, Sesame Vinaigrette, Honey Mustard, Greek Vinaigrette*

PANINIS/WRAPS

Shaved Prime Rib, *Caramelized Onions, Swiss Cheese, Horseradish Cream*	11
Chicken Salad, *Candied Pecans, Grapes and Mayo*	10
Grilled Chicken and Portobello, *Spinach, Tomatoes, Fresh Mozzarella and Balsamic Vinaigrette*	11
Turkey Club, *Bacon, Lettuce, Tomato, Mayo and Swiss Cheese*	11
Gulf Coast Shrimp, *Fresh Mozzarella, Mixed Greens, Tomato, Balsamic Vinaigrette*	11
Sesame Crusted Tuna, *Mixed Greens, Tomato, Cucumber, Pickled Ginger, Wasabi Mayo*	11
Grilled Chicken Cheesesteak, *Sautéed Peppers, Onions, Mayo and Provolone Cheese*	11
Grilled Pimento Cheese, *Prosciutto, French Baguette*	10

All Panini's And Wraps Come with Premium Kettle Chips, Orzo Pasta Salad or Fruit Salad

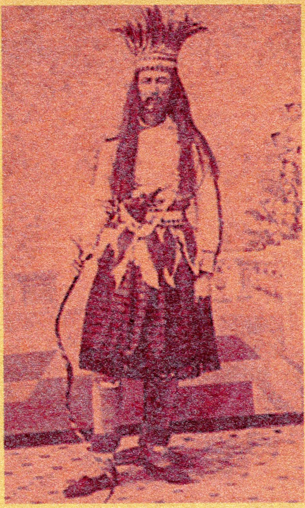
16" PIZZA

Margarita, *Roma Tomatoes, Fresh Mozzarella, Basil, and Roasted Garlic Olive Oil*	14
Veggie, *Portobello, Spinach, Tomato, Onion, Black Olives with Feta and White Sauce*	14
Bacon Cheeseburger, *Red Onion House Made Mozzarella and Cheddar Jack Cheese*	14
Greek, *Grilled Chicken, Pesto, Tomatoes, Olives, Pepperoncini, Feta*	14

Each Additional Topping $2

Pepperoni, Sausage, Ground Beef, Grilled Chicken, Shrimp, Bacon, Pulled Pork, Mushrooms, Olives, Onions, Tomatoes, Peppers, Spinach, Pepperoncini and Jalapenos

**Gluten Free*



JOE CAIN

October 10, 1832 – April 17, 1904

Joseph Stillwell Cain, Jr. was born along Dauphin Street in Mobile, Alabama. Joe served as a clerk for the city and developed many mystic societies within the city. Members of other societies and organizations in Mobile developed Mardi Gras parades. The Civil War then brought all Mardi Gras Festivities to a halt. Cain participated in Mardi Gras parades in New Orleans, Louisiana in 1865 and returned to Mobile determined to revive the celebration. In 1866 Joe Cain paraded through the streets of Mobile dressed in an improvised costume depicting a fictional Chickasaw Chief named Slacabamorinico. The following year Joe was joined by others, parading in a decorated coal wagon, playing drums and horns. This group became the "Lost Cause of Minstrels" of Mobile. This was the origin of the Order of Myths (OOM) parade on Fat Tuesday. Joe Cain died in 1904 and was buried in Bayou La Batre, Alabama. Julian Lee "Judy" Rayford arranged to have Cain reburied in Mobile's Church Street Graveyard in 1966. Mr. Rayford established Joe Cain Day in 1967 by walking at the head of a jazz funeral down Government Street to the cemetery. The Sunday before Fat Tuesday, Joe Cain Day is celebrated as part of the scheduled Mardi Gras celebrations in Mobile. This has been called "The People's Parade" because it is performed by citizens without being run by a specific Mardi Gras krewe. The parade is preceded with the visit of the "Cain's Merry Widows" to the gravesite of their "departed husband". The Mardi Gras Mystic Society of "Cain's Merry Widows" was founded in 1974 in Mobile. Each Mardi Gras on Joe Cain Day, members of this society dress in funeral black with veils, lay a wreath at Cain's burial site in Church Street Graveyard to wail over their departed husband's grave and then continue to Joe Cain's house on Augusta Street to offer a toast and eulogy to their "beloved Joe" continuously arguing over which widow was his favorite. Joe Cain built a tradition of Mardi Gras parades and is largely credited with the rebirth of Mardi Gras celebrations in Mobile, Alabama.

JOE CAIN PARTY GRAS COCKTAILS

- LAISSEZ LES BON TEMPS ROULER -

THE ORIGINAL MARDI GRAS COSMO 9

Almost approved by Joe Cain himself. Our twist on the Cosmo.

Bacardi Limon, Patron Citronge, Splash of Fresh Lime Juice,
Splash of Cranberry Juice

THE OOH LA LA MARGARITA...............................10

Mobile's best Margarita, hands down, bottoms up.

1800 Silver, Cointreau, Sour Mix, and a Splash of Fresh Orange Juice

SWEET LIME MARTINI 9

Sweet Lime meets Keylime.

Absolute Vanilla, Fresh Lime Juice, Splash of Pineapple, Sweetened Cream

FAT TUESDAY FLOAT 9

Parade with your own float that not only looks great but tastes awesome!

Bacardi Silver, Bacardi Gold, Orange Juice, Pineapple Juice, Splash of Grenadine and Cranberry Juice with a Grand Marnier float

JOE CAIN'S FAMOUS COCONUT MARTINI (OUR SIGNATURE MARTINI).................................9

The Best of Mobile for a reason

Absolute Vanilla, Malibu, Splash of Pineapple, Touch of Whipped Cream

MOON PIE MARTINI 10

Yup!! We just did that!! Curious?

Orange Moon Pie: *Absolute Vodka, Cointreau, Orange Syrup, Vanilla Syrup, Topped with Whipped Cream*

Banana Moon Pie: *Bacardi 8, Crème De Banana, Pineapple Juice, Topped with Whipped Cream*

Mint Chocolate Moon Pie: *Absolute Vodka, Crème De Menthe Green, Crème De Cocoa, Bailey's Irish Crème, Topped with Whipped Cream*

MASQUERADE LEMON DROP TINI 10

The Lemon Drop the way perfection intended!

Absolute Citron, Lemoncello, Cointreau, Fresh Lemon Juice, and Shaken with a Pinch of Sugar

BATTLE HOUSE MARBLE MARTINI 12

A beautiful Alabama Bartender Award Winning handcrafted martini that you can build your night upon.

Absolute Vanilla, Bailey's Irish Crème, Godiva Liqueur, Crème De Cocoa White, Amaretto, a hint of Cherry Juice, Whipped Cream, with a White Chocolate Syrup with a Dark Chocolate Drizzle

KING AND QUEEN'S CHOCOLATE TINI'S 12

Milk Chocolate, Dark Chocolate, or White Chocolate

Help us treat you like royalty with a taste of decadence then choose your twist: *Raspberry, Orange, Cherry, Strawberry, or Vanilla Bean. Made from Premium Vodka and other Fine Spirits, Plus additional flavors*

ASK ABOUT OUR CRAFT AND LOCAL DRAFT SELECTIONS

BOTTLED BEER

Domestic 3.75

Yuengling / Budweiser / Bud Light / Bud Light Lime / Michelob Ultra / Coors Light / Miller Lite

Imports..4.50

Stella Artios / Corona / Corona Light / Heineken / Heineken Light / New Castle / Blue Moon / Samuel Adams / Amstel Light / Abita: Amber, Jockamo IPA / Hoegaarden / Harp / Guiness / Bass / Sierra Nevada / Dos Equis / SweetWater: 420, IPA

- *Imports are subject to change. Not all imports are listed, so please ask your server about other imports available.*

High Gravity 8.50

Chimay: Red (premiere) / White (CinqCents) / Blue (Grand Reserve)

Non-Alcoholic..3.75

O'Douls

WINE LIST AVAILABLE

DRINKS (Non-Alcoholic)

Soda	2
Bottled Water	3
Red Bull	3
Juice	3